

## **FUNCTION & EVENT SELECTION MENU**

Executive menu's cooked fresh on your chosen site.

\$55 pp for 2 courses / \$65 pp for 3 courses

On site chef fees apply

### **Entrée**

**Vodka & Citrus Cured Salmon Stack with Goats Curd & Citrus Dill Salad**

**Prawn & Lemongrass Filo Pastry Parcel with Kaffir Lime & Ginger Glaze**

**Seared Scallops with Cauliflower Puree', Crisp Prosciutto & Truffle Oil**

**Twice Baked Three Cheese Souffle with Sweet Pepper Confit & Basil Essence**

**Butternut Pumpkin, Goats Cheese & Sage Ravioli with Burnt Butter Sauce**

**Chinese Duck Salad with Caramelised Peanuts, Grilled Pineapple & Baby Herbs**

### **Main**

**Herb & Pistachio Crusted Veal Fillet Duo of Potato Dauphinois Baby Vegetables & Madiera Jus**

**Crisp Skin Snapper Fillet on Sesame & Ginger Soba Noodles Green Beans & Wasabi Mayonnaise**

**Seared Lamb Fillet, Minted Pea Puree', Crisp Prosciutto & Rosemary Jus**

**Stuffed Chicken Breast with Fontina & Spinach & Prosciutto on Risotto Cake with Smoked Tomato Jus**

**Individual Beef Wellington, Duchess Potato & Porcini Jus**

**Roast Blue Eye Trevala Fillet with White Bean & Garlic Confit, Saffron, Tomato & Mussel Glaze**

### **Dessert**

**Vanilla Mascarpone with Mixed Berries, Glass Biscuit & Rosewater Syrup**

**Passionfruit Curd Brulee' Tart with Citrus Glaze & Double Cream**

**White Chocolate Panna Cotta with Praline, Vanilla Floss & Espresso Syrup**

**Hazelnut Meringue with Chocolate Ganache & Caramel Banana**

**Current & Treacle Puddings with Vanilla Anglaise**

**Macerated Strawberries with Moscato Zabaglione & Almond Biscotti**

**Menu Includes; dinner rolls, coffee & tea, petite four**